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VINOS DE VITICULTOR

La Buena Vida
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Alegre Valgañón, Clarete 2023

Alegre Valgañón - 75 cl.



Typical Clarete: blend of red grapes (Garnacha tinta) and white grapes (Viura). Traditionally very classic for this region, but hardly made by anyone anymore.

Vinification
The grapes come from an 80-year-old vineyard where red and white vines are planted together. Maceration of 3 days with full bunches for the red grapes and de-stemmed for the white grapes. Pressing to 65% and then fermentation (natural yeasts only) on cement and inox cuves. The wine then also receives its malolactic fermentation.

Storage potential
Drink as from: 2024
Best moment: 2024-2026
Until: 2028

To serve
Best to decant. Serve in a Burgundy glass

Trial analysis
Lovely light rosé in colour. In the nose, lovely red fruit with mineral undertones. Lots of tension in the mid-palate and a nicely complex finish. Very original!

Wine style:
Continental, powerful gourmet rosé wine

Assembly
Garnacha, Tempranillo, Viura

Region:
La Rioja

Appellation:
D.O.C. Rioja

Wine estate:
Alegre Valgañón

Biological

Description domain

Alegre-Valgañón is a new estate which is part of the Rioja'n'roll movement: young winemakers who want to bring new life into this very classic appellation, with a new approach. In Sajazarra, a small village of some 100 inhabitants at the Western tip of Rioja Alta, near the Cantabrica range and the Ebro river, Oscar and Eva work only with organic vines and make wine like their grandparents used to. This sub-zone has the most Atlantic climate of the Rioja. The couple started from scratch, which gave them the opportunity to work in a regenerative way. The produce their own organic manure and regard their vines as parts of a larger environment, trees and plants. This is why they show such respect for their terroir and the life therein.